

FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

VillaWare Manufacturing Co.
3615 Superior Ave. #44
Cleveland, Ohio 44114

OTHER FINE VILLAWARE® PRODUCTS...

Belgian & Classic Waffle Makers	Cookie Presses
Pizzelle Bakers	Pizza Stones
Classic Electric Skillets	One-Pot™ Pasta & Sauce Cooker
UNO™ Classic 2 & 4 Slice Toasters	Espresso Coffee Pots
UNO™ Grills & Griddles	Italian Style Gadgets & Utensils
Classic Coffee Makers	
Classic Crepe Makers	
Power Grinder™ Electric Food Grinders	
Disney Licensed Series by VillaWare®	
VillaWare® Food Strainer	<i>...and hundreds more Classic Italian</i>
Imperia® & Al Dente™ Pasta Machines	<i>Kitchenware products from VillaWare®</i>

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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VillaWare®



POWER COOKIE PRESS

Cordless & Rechargeable



UL NO. 5375

Directions & Recipes

IMPORTANT SAFEGUARDS

When using the Power Cookie Press, several safety precautions should always be followed:

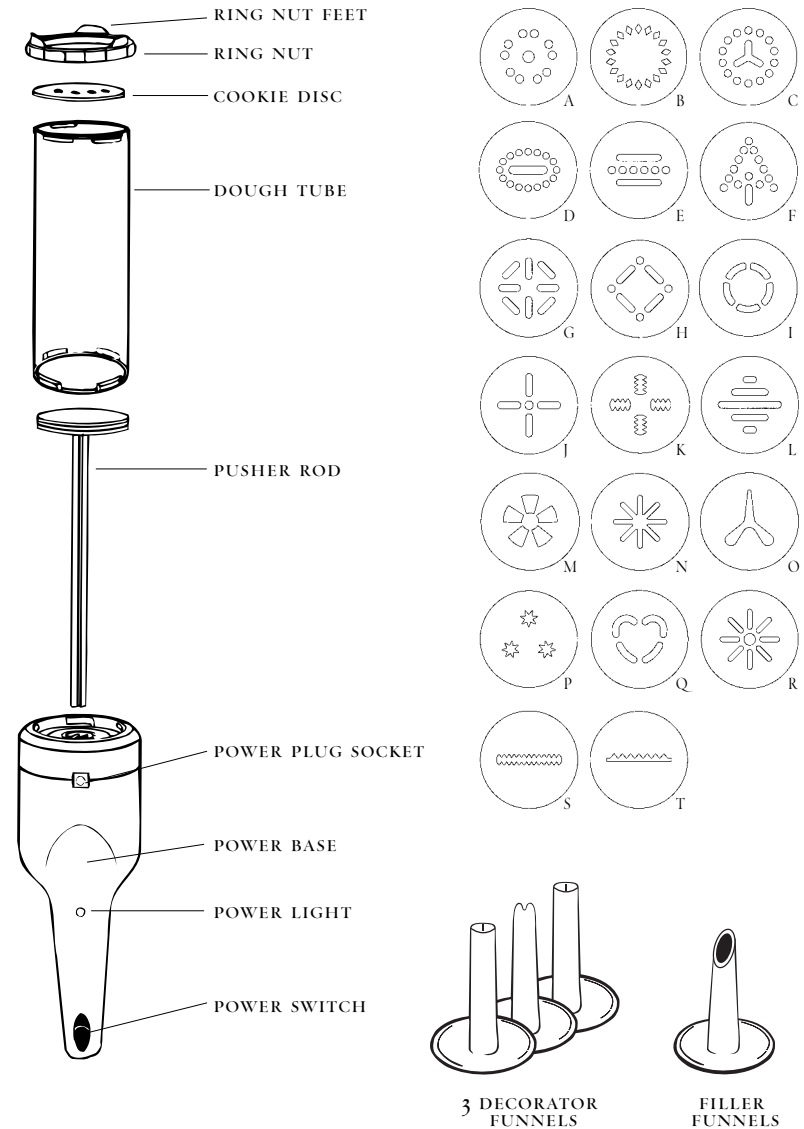
1. READ ALL INSTRUCTIONS.
2. To prevent damage to the motor, do not immerse motor in water or other liquids.
3. Do not allow dough or batter to run into shaft, as damage to the motor may occur.
4. Do not operate Power Cookie Press with damaged batteries, motor, or after the appliance malfunctions or is dropped or damaged in any manner.
5. Use only with charger/power supply provided with the appliance.
6. Do not attempt to charge this appliance with any other charger.
7. Do not incinerate this appliance even if it is severely damaged. The batteries can explode in a fire.
8. Do not touch moving parts.
9. Carefully supervise this and any appliance being used by or near children.
10. FOR HOUSEHOLD USE ONLY.

FEATURES OF YOUR POWER COOKIE PRESS

Now enjoy fast, effortless cookie making with your cordless and rechargeable Power Cookie Press. You'll appreciate the ease of use compared to hand operated cookie guns. You need strong power to press cookie dough. Our AC rechargeable motor provides all the power required, considerably more when compared to light duty battery-operated models.

- ~ See-through cylinder, easy to check remaining dough
- ~ Quiet operation, 5-step speed reduction gearing
- ~ 20 cookie discs assortment, perfect 2 1/8" cookie diameter
- ~ 4 funnels for icing, decorating and filling
- ~ Handy storage box, keeps your 24 attachments together
- ~ Powerful, makes up to 800 cookies on a single charge
- ~ Precise pulse switch operation for accurate application of cookie dough and icings
- ~ Easily disassembles, fast clean up
- ~ Includes special brush for easy cleaning of dough cylinder interior
- ~ High-torque, power DC motor
- ~ AC adapter, recharge at any wall outlet
- ~ Cord free operation, unplug adapter wire once charged
- ~ Plenty of power to make large batches of cookies without recharging
- ~ Never needs batteries
- ~ 15" length overall

IMPORTANT PARTS OF YOUR POWER COOKIE PRESS



HOW TO USE YOUR POWER COOKIE PRESS

TO CHARGE

1. Plug the AC adaptor into wall outlet.
2. The long wire on the AC adaptor has a small plug on the end of it. Insert the small plug into the Power Plug Socket located on the Power Base.
3. The red Power Light will go ON, indicating that unit is charging. Light will stay ON until you unplug to stop charging.
4. Minimum recommended charging time is 2 hours. Unit may operate if charged for shorter periods, but the amount of cookies that can be made would be reduced accordingly.
5. You may charge longer, overnight for example. There is no limit on how long you can charge.
6. When unit is fully charged, up to 40 tubes of dough can be processed. Each tube of dough will make about 20 cookies, so up to 800 cookies can be made on full charge. These amounts may vary.

TO ASSEMBLE

1. Slide Pusher Rod all the way into the hole Power Base
2. Screw clear Dough Tube onto the Power Base.
3. Form cookie dough in a long tube-like shape and gently pack into the Dough Tube.
4. Put your selected Cookie Disc (or funnel) over open end of Dough Tube.
5. Screw on the Ring Nut, securing the cookie disc in position.

MAKING COOKIES

1. Stand up the cookie press on a cool, ungreased cookie sheet. The Ring Nut Feet should rest flat against the cookie sheet.
2. Hold the Dough Tube with one hand and press the Power Switch, using the thumb of your other hand.
3. You control the size of your cookie by how long you press the Power Switch. Pulse the switch on and off for precise control. Pulse longer for larger cookies, less pulsing for smaller size. You will very quickly become experienced in controlling your desired cookie size.
4. Move the cookie press to your next location on the cookie sheet, spacing cookies about 2 inches apart. Start extruding next cookie by pressing Power Switch as above.

WHEN COOKIE DOUGH RUNS OUT

1. Remove the Ring Nut from the Dough Tube.
2. Remove the Dough Tube from the Power Base.
3. Go to “To Assemble” on page 3, to start new cookie batch.

COOKIE MAKING HINTS

- ~ The motor should easily extrude out the cookie dough. If the dough is not easily extruding, your dough is too hard and not of the right consistency.
- ~ Don't lift the cookie press from the cookie sheet before enough dough has been extruded out to completely form the cookie. Sometimes it is necessary to wait a moment to allow the dough to adhere to the sheet before lifting up the cookie press.
- ~ The cookie sheet should be cool and ungreased. When using some of the discs, like the star disc, it is OK to raise the cookie press up a little when extruding the dough instead of letting it rest flat against the cookie sheet.
- ~ The cookie dough should be soft and pliable, not hard, dry or crumbly. Test the dough consistency before adding all of the flour. Put a small amount of dough in the cookie press and extrude out. If the dough seems too stiff, add 1 egg yolk. If the dough is too soft, add 1 to 2 tablespoons of flour. Keep dough at room temperature, do not chill.
- ~ Before first use, and after each use, wash cookie press parts in hot soapy water and dry. The part with the long grip handle has the motor inside. Wipe this part clean, but never immerse it in water, which will cause damage to the appliance.
- ~ Before baking, cookies may be creatively decorated and arranged with nuts, candies, raisins, candied peel or fruit slices. Cookies may be sprinkled with regular or colored sugars, or chopped nuts. Cookies may be colored by adding a food coloring to the dough before mixing.

CLEANING AND CARE

1. Fully disassemble.
2. All parts may be washed EXCEPT Power Base. Never immerse Power Base in water. Wipe clean.
3. Take care that no cookie dough gets into the Power Base, where the Pusher Rod inserts. In normal use, dough will never get close to this area where the Pusher Rod inserts.
4. Dishwasher is not recommended. Use hot soapy water.
5. While washing, use the included Dough Tube Brush to clean the inside threads of the Dough Tube.
6. Unit may be stored away in original package. The 20 discs and 4 funnels store away in the reusable plastic storage box.

Recipes

Basic Spritz Cookie Recipe

- 2 cups all-purpose flour
- $\frac{3}{4}$ cup sugar
- $\frac{1}{4}$ teaspoon baking powder
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ cup butter (or margarine), softened
- $\frac{1}{4}$ cup vegetable shortening
- 1 egg
- 2 teaspoons vanilla extract

Sift flour, baking powder and salt together in a bowl. With a pastry blender or 2 knives cut the shortening into the dry ingredients until the mixture is full of fine lumps. Measure the egg in a measuring cup. A large egg will measure $\frac{1}{4}$ cup. If it does not, add water or remove a little egg. Add the egg and vanilla extract and beat the mixture well. Bake cookies 10 - 12 minutes at 375 degrees.

Makes about 6 dozen.

Peanut Butter Cookies

- $\frac{1}{2}$ cup shortening
- $\frac{1}{2}$ cup peanut butter
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup brown sugar, packed
- 1 egg
- $\frac{1}{4}$ cup all-purpose flour
- $\frac{3}{4}$ teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- $\frac{1}{4}$ teaspoon salt

Mix thoroughly shortening, peanut butter, sugar, brown sugar and egg. Blend in the flour, baking soda, baking powder and salt. With star plate form 2 $\frac{1}{2}$ " fingers. Bake 8 - 10 minutes at 375 degrees. Variation: When cool, dip one end into melted chocolate.

Makes about 6 - 7 dozen.

Chocolate Cookies

- 2 $\frac{1}{2}$ cups sifted all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon baking soda
- 1 cup shortening
- 1 cup sugar
- 2 squares unsweetened chocolate, melted
- 1 egg
- 2 tablespoon milk
- 1 tablespoon vanilla extract

Sift flour, baking soda and salt together in a bowl. Combine shortening and sugar, mix thoroughly. Gradually add flour mixture, mixing well after each addition. Bake 10 - 12 minutes at 375 degrees.

Ginger Snaps

- $\frac{3}{4}$ cup shortening
- $\frac{3}{4}$ cup brown sugar
- $\frac{3}{4}$ cup molasses
- 1 egg
- 3 cups sifted all-purpose flour
- $\frac{1}{4}$ teaspoon salt
- 1 $\frac{1}{2}$ teaspoon baking soda
- $\frac{1}{3}$ teaspoon cloves
- 1 teaspoon cinnamon
- 1 teaspoon ginger

Cream shortening and add sugar gradually. Add molasses and egg and mix well. Add sifted dry ingredients and blend thoroughly. Sprinkle with sugar. Bake 12 - 14 minutes at 375 degrees.

Makes about 7 dozen.

Norwegian Crowns

- 1/2 cup butter*
- 1/4 cup sugar*
- 1 egg*
- 1/2 teaspoon almond extract*
- 1 cups sifted all-purpose flour*

Cream the butter. Gradually add the sugar, then the egg and almond extract. Add the sifted flour. Bake 10 – 12 minutes at 375 degrees

Yields 3 dozen.

Cheese Straws

- 1 cup sifted all-purpose flour*
- 1/2 teaspoon baking powder*
- 1 cup grated cheese*
- 1/2 cup butter*
- 3 tablespoons cold water*

Sift flour and baking powder into a bowl. Cut in cheese and butter with pastry blender. Add water and mix well. Bake 8 – 10 minutes at 375 degrees. Immediately cut into desired lengths.

Makes about 3 dozen.

Chocolate Spritz

- 1/2 cup shortening*
- 1 cup sugar*
- 1 egg*
- 2 tablespoons milk*
- 3 tablespoons cold water*
- 2 cups sifted cake flour*
- 1/4 teaspoon salt*
- 2 squares unsweetened chocolate, melted and cooled*

Cream shortening. Add sugar and cream thoroughly. Add egg, unbeaten. Alternately add milk and flour sifted with salt. Mix in the cooled chocolate. Bake 8 – 10 minutes at 375 degrees.

Makes about 3 dozen.

Cream Puffs

- 1/2 cup butter*
- 1 cup boiling water*
- 1 cup sifted all-purpose flour*
- 1/4 teaspoon salt*
- 4 eggs*

Melt butter in boiling water. Add flour and salt all at one time, stir vigorously. Cook, stirring constantly until the mixture forms a ball that doesn't separate. Remove from heat and cool slightly.

Add eggs one at a time, beating hard after each addition until mixture is smooth. Using your selected cookie disc, form cream puffs 2" in diameter and 2" apart on greased cookie sheets. Hold slightly above the baking pan as the puff is formed. Bake about 40 minutes at 450 degrees. Remove from sheet and cool on a wire rack. When cream puffs are cold, cut a hole in the side of each. Use the filler funnel (the one with the slanted tip) to fill cream puff with sweetened whipped cream.

Makes 12 cream puffs.

Éclairs

Use same ingredients as for cream puffs recipe above

Custard Filling

- 3 tablespoons cornstarch*
- 1/2 cup sugar*
- 1/8 teaspoon salt*
- 1/2 cup cold milk*
- 1 cup milk scalded*
- 1 teaspoon vanilla extract*
- 2 egg yolks beaten with*
- 2 tablespoons milk*

Mix cornstarch, sugar, salt, and cold milk. Gradually add hot milk. Cook double boiler until thick, stirring constantly. Cover and cook 10 – 12 minutes. Stir some of the hot mixture over beaten yolks, then add to the custard. Stir well, add vanilla extract, cool.

Makes about 12 éclairs.

Chocolate Frosting

- 1 egg
- 1/3 cup melted butter
- 1 1/2 squares (1 1/2 oz.) unsweetened chocolate, melted
- 1 teaspoon vanilla extract
- 1 1/2 cups confectioners sugar

Beat egg, add melted butter, chocolate, vanilla extract and confectioners sugar. Beat well.

Making the Éclairs: Combine éclair ingredients, in the same way as with the cream puff ingredients above. Using your selected cookie disc, fill press with mixture. Hold press in semi-horizontal position and move press sideways, éclair is formed. Form éclairs 1" wide and 3" to 4" long leaving an inch of space between each on a greased cookie sheet. Bake about 40 minutes at 450 degrees. Use the filler funnel (the one with the slanted tip) to fill cream puff with custard. Frost with chocolate frosting.

Orange Cookies

- 2 cups sifted all-purpose flour
- 1/4 teaspoon salt
- 1/4 teaspoon baking soda
- 1 cup soft shortening
- 1/2 cup granulated sugar
- 1/2 cup brown sugar, packed
- 1 teaspoon grated orange rind
- 2 tablespoon orange juice
- 1 medium egg

Sift together flour, salt, and baking soda. In large mixing bowl, combine shortening, sugars, orange rind, juice and egg; mix thoroughly. Gradually add flour mixture, mixing well after each addition. Form cookies on ungreased cold cookie sheet. Bake 10 - 12 minutes at 400 degrees, until golden. Cool on wire rack.

Makes about 7 dozen.

Cream Cheese Cookies with Lemon-Pecan Dip

- 2 1/2 cups sifted all purpose flour
- 1 teaspoon baking powder
- 1 cup soft margarine
- 1 3 oz. package soft cream cheese
- 1 cup granulated sugar
- 1 egg
- 1 teaspoon grated lemon rind
- 1 tablespoon lemon juice
- 1 cup confectioners sugar
- 2 tablespoon lemon juice
- 1/2 cup chopped pecans

Sift flour with baking powder. Mix margarine with cheese. Add granulated sugar and mix thoroughly. Add egg, lemon rind and 1 tablespoon lemon juice, mix well. Mix in flour mixture. Refrigerate 1/2 hour. Form cookies with your selected disc. Bake 8 - 10 minutes at 375 degrees, or until golden brown. Mix confectioners sugar with 2 tablespoons lemon juice. When cookies are cool, dip one end of each in frosting, then in pecans.

Makes 6 dozen.

Christmas Trees

- 1 cup shortening
- 3/4 cup sugar
- 1 egg (2 if small)
- 1/8 teaspoon salt
- 1/4 teaspoon baking powder
- 1 teaspoon almond extract
- 2 cups sifted all-purpose flour
- green vegetable coloring

Cream shortening, adding sugar gradually. Add unbeaten egg, sifted dry ingredients flavoring and a few drops of vegetable coloring. Mix well. Form cookies using the Christmas tree disc. Decorate. Bake 10 - 12 minutes at 375 degrees.

Makes about 6 dozen.

Lady Fingers

- 1/2 cup egg whites (4 eggs)*
- 1/4 teaspoon cream of tartar*
- 5 tablespoons sugar*
- 2 egg yolks*
- 1/8 teaspoon salt*
- 1 teaspoon vanilla extract*
- 5 tablespoons sugar*
- 1 1/4 cups sifted cake flour*
- 1/2 teaspoon baking powder*

Beat egg whites to foam, add cream of tartar and gradually add the sugar. Continue beating until mixture is very stiff. Beat egg yolks, salt and vanilla extract until light, gradually add sugar and beat until thick. Fold egg yolk mixture into egg whites, then fold in the flour sifted with baking powder. Form 3" fingers on cookie sheets. Bake 6 - 8 minutes at 450 degrees. Sift confectioners sugar over lady fingers as soon as taken from oven. Remove from sheet immediately.

Makes about 3 dozen.

Jam Surprises

- 2 1/2 cups sifted all-purpose flour*
- 1/2 teaspoon baking powder*
- Dash salt*
- 1 cup margarine*
- 2/3 cup granulated sugar*
- 1 egg, unbeaten*
- 1 teaspoon almond extract*
- Jam*

Sift together flour, baking powder, and salt. With electric mixer at "cream" (or with spoon), thoroughly mix margarine with sugar, egg and extract until very light and fluffy. At low speed or "blend", beat in flour mixture until well mixed. Form dough through ribbon disk of cookie press onto ungreased, cold cookie sheet. Place jam along center of each strip. Bake 7 - 10 minutes at about 400 degrees or until golden. Immediately cut into 2" lengths. Cool on wire rack.

Makes about 7 dozen.

FROSTING WITH THE FUNNEL ATTACHMENTS

Basic Frosting

- 2 cups confectioners sugar*
- 1 teaspoon vanilla extract*
- 2 tablespoons cream*

Add vanilla extract to confectioners sugar. Add cream gradually until frosting is of a good consistency for decorating. Decorate cake using your selected funnel attachment. Variation: Instead of vanilla, add a few drops of winter green, peppermint, orange, anise, or other flavoring. For colored frostings, add food coloring.

*Thank you for purchasing your
Power Cookie Press.*